

# WHAT WELL DRESSED WOMEN WILL WEAR

Gume Rillenhouse



## Prediction Regarding the Capricious Summer Skirt

serene state of things kick the beam and send us flying up into the air and down to the earth. To a skirt, there is no such phrase as Mr. Cleveland's innocuous desuetude. If, by any possibility, it believes that the rest of the costume is in a state of contentment, it zoes off on a violent tangent. It never leaves the designers in peace, and it keeps the public in a state of tumulture to the transfer of the costume its illustrational transfer of the costume utterly impossible if it is continued as it is. The most fashionable coat or bodice must be chelved if the skirt that goes with either decides to change its silhouette.

If it elects to have immense panniers at the him the a long coat is

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White National State of the solar system that it emulates is the erratic track of a meteor. It has no sun, no planets, no moon, no outer rings to steady its orbit; it dashes through space, dwindling, enlarging, narrowing and widening.

The only fixed determination that it

T Seems to Be Headed for the "Straight and Narrow Way," But No One Is Sure What Change in Fashion May Take Place-A Fashion Like the Shifting Sands-Ruffles and Draped Fabrics-Fullness Which Is Not Extended-Paris Exploits the Oxford Tie-Spanish Heel on the Newest Shoes for Summer Wear, Although the Mannish Style May Return Later in the Season—Popularity of Top Coats.

troses, is already looked upon as a fanciful affair to be adopted only by the youthful beauty who likes to dress in a picturesque manner.

Would that there were more of her,

Later in the Season—Popularity of 10p Coats.

Later in the Season—Po

A plain linen frock for a small tot is well trimmed, if edged all around, including the bottom of the skirt, with large scallops of hand embroidery.

COAT OF PURPLE SILK



SMART COAT OF PURPLE SILK. THE HIGH SOFT COLLAR IS LINED WITH

## Smart Styles of the Season.

flare. Hair cloth is often used to further distend this flare, and it gives extremely jaunty appearance to the wearer. A touch of military red collar and cuffs is smart.

Suit skirts are made with hip yokes, pleated all around, circular, and even gathered, or with cartridge pleats at the sides. Generally speaking, all of the fullness is centered at the sides, and the front and back left plain.

Most of the interest this season seems to be centered in skirts and sleeves. Bodices are simple and collars are permitted to take care of themselves. The three-quarter-length sleeve is well liked, as it permits the wearing of a soft suede glove that wrinkles on the forearm. Very often the three-quarter-length sleeve is made with a sheer cuff of some sort. The sleeves are full and trimmed, and smart in cut, but they are not bouffant, or on the balloon order. Women today are seeking a degree of comfort in dress as well as chicness. Most of the fullness of sleeves is centered at the elbow, with the exception of the little puff on evening gowns. Most of the interest this season seems

with perforations. With this combination and a correctly proportioned recipe dumplings of the finest sort can be produced. The sieves can be obtained in any size and used over any dish or kettle they will fit, and they are light and easily handled.

When Filling a Fountain Pen.

To prevent annoyance from air bubbles, use narrow, tapering pieces of blotting paper, cut small enough to reach easily into the barrel of the pen.

## THE FAVORED SILKS.

T AFFETAS, crepes, grossgrains, failles and satins are the favored fabrics, sepecially black satin. Taffeta with its high luster and both soft and very slightly stiffened finish, has mani very slightly stiffened finish, has manifold uses. It is exactly suited to the distended, flounced and frilly gown of today. Summer taffetas include stripes, checks, smail mayflower blossoms and rompadour bouquets in subdued colorings that make up well alone or in frilled or distended pannier styles, with a shirt of plain sifk, chiffon accordion-pleated, mousseline embroidered and so on. Light gray, champagne, old rose and French blue shades are smart.

For elaborate evening gowns, tulle. For elaborate evening gowns, talle, net or mousseline and taffeta are worked up together with metal em-broidery or metal embroidered lace apde Loudrez, etc., are worn in the even-ing Some new printed taffetas have an inch or two-inch stripe in a cashmere design on a neutral ground. Others have simple lines of different lengths, geometrical in effect. Broche satin in rose designs with follage are on satin. rose designs with follage are on sating the food to supply muscular energy as in the colder season.

It is well to remember that thoroughly ripened and sound fruit should always be selected if possible. The cloth of gold or silver, make elegant evening costumes. A new crepe swansdown is as silky and downy as one can imagine. Just a little crepey, with the silky down finish that gives it a wonderful effect made up alone or with a satin taffeta, chiffon, etc.

The vegetables should be used as as the food to supply muscular energy days meals, possible substitutes for each dish being added in parentheses, made with form any resources which June offers to all house-wives:

Strawberry Shortcake. /

To one cup of flour add one teaspoonful baking powder, one-fourth teaspoonful baking powder, one-fourth of a finer flavor.

The vegetables should be used as milk. Continue the use of fork until

The watchword of summer menu-planning should be an abun-dance of fruit eaten raw or in during the system with insufficient nour-ishment. It is better to reduce the amount of oatmeal and commeal eaten during the system with insufficient nour-ishment. It is better to reduce the during the system with insufficient nour-ishment. It is better to reduce the during the system with insufficient nour-ishment. It is better to reduce the dance of fruit eaten raw or in simple combinations, plenty of fresh vegetables, eggs and fish, little meat, especially the red varieties. The hody requires less heat-producing food during the warm weather. Many persons are less active physically, consequently there is even less need for as much food to supply muscular energy as in the colder season.

It is well to remember that thoroughly ripened and sound fruit should always be selected if possible. The

MEALS FOR EARLY SUMMER

PINK AND WHITE STRIPED MUSLIN, TRIMMED WITH BOWS OF BLUE RIBBON AND PINK ROSES. THE FICHU AND RUFFLED SKIRT ARE EDGED WITH NARROW PLEATING OF PINK.

The vegetables should be used as milk. Continue the use of fork unti Couch Arrangement.

Soon as possible after gathering, which should be done before the heat of the should be done before the heat of the should be done before the heat of the should be put in boiling water and brought to the boiling point as soon as possible. Vegetables cooked in an uncovered receptacle have a more delicate flavor. A few drops of lemon juice or a pinch of baking soda will help to preserve the color in cooking sordinarily, but when the sheets and blankets are in place, instead of tucking them in at the sides, fold the blankets are in place, instead of tucking them in at the sides, fold the blankets and then the sheets smoothly from the sides toward the center. Thus the bedclothes will occupy only the top of the couch, leaving the sides free. Pare all vegetables, except turnips, as thin as possible. Pare turnips in side the dark, encircling line. Parboiling leeks, old cabbage and onions report the whole couch and a neat result will appear. Have for the pillows day covers the the couch cover, which cap be castly slipped off at night.

Soon as possible after gathering, which should be done before the heat of the should be done before the heat of the should be done before the heat of the day. The majority of vegetables cooked in an uncovered receptacle have a more delicate flavor. A few drops of leave to a pinch of baking soda will hand until one and one-fourth inches thick. If cut out with thin-edged tumbler this will make six short cakes. Let stand twenty to thirty minutes to rise. If gas oven is used place pan flat on the bottom immediately after lighting oven. In ten minutes to rise. If gas oven is used place pan flat on the bottom immediately after lighting oven. In ten minutes to rise. If gas oven is used one story of the couch cover will be done before the heat of the whole couch and a neat result will appear. Have for the pillows day covers the the couch cover, which cap be cooked in an uncovering the cooked in an uncovering the tooked in an uncovering the part of the pillows day of the couch soon as possible after gathering, which should be done before the heat of the Have ready one box crushed straw-

## BREAKFAST.

Strawberries.
(Rhubarb, oranges, bananas, grapefruit.)
(Cereal with Cream.
(Any of the standard prepared breakfast foods.)
(Samp and hominy.)
(Orisp bacon, eggs — boiled, baker or serambled — broiled fish.)
(Crisp buttered toast, graham gems, corn or rye muffins, corn cakes.)
Milk, Coffee or Cocoa Shells.

DINNER.

Broiled Bluefish.

(Roast chicken or fowl, roast lamb, lamb stew, nut or cheese croquettes, with parsley sauce; bean loaf, mackerel or hallbut.)

(Sazed Potato Nests with Green Peas. Bermyda Onions with Cream Sauce, (Buttered polatoes, new turnips, carrots, beets, spinach or asparagus.)

Asparagus Salad.

(Lettuce with cucumber and radish, or onion and radish, endive.)

Individual Shortcakes. Fruit Sauce, (Strawberry ice cream, pineapple sherbet, rice compote with fresh fruit.)

Coffee.

## SUPPER OR LUNCHEON.

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Bouillon.

Curried Rice and Peas.
Fresh mushrooms, Newburg; rice croquettes with jelly; timbales of chicken, fish or cheese; poached eggs on a bed of cooked spinach; sardines on toast.)

Graham Bread.

(Smail baking powder biscuit.)
Cream Cheese and Creas Saind, with
French Dressing.

(Fruit sainds, strawberry, pineapple, date, orange, bannan — in various combinations, with mayonnaise dressing, to which whipped cream is added.) Fruit. Sponge Cake.

(Eruit gelatin, baked custard with strawberries.)

Tea, Hot or Iced. Cocoa or Milk.

I layers of non-conducting material betriggerators conserved to or
whith plain cream.

Understand Your Refrigerator.

Understand Your Refrigerator.

In order to preserve foods in a wholesome condition it is necessary or
pure, dry air and a stemperature below
for degrees Fabrenheit. Never buy a
prefrigerator without being assured
that rapid circulation and thorough insulation are provided.

The Best Place for Your Food.

Acting on the principle that cold air
falls, all foods which need the lowest
degree of temperature for preservation should be placed in the bottom
portion of the entregrator placed
content of the first plane of the cold place them on the tops shelves. Store
such food in covered receptacles—glass
place placed in the bottom
portion of the refrigerator, it is
possible, or by some means have then
portion of the refrigerator places. If the
such food in covered receptacles—glass
place place them on the tops shelves. Store
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the growth of the fire growth of the gro air passes over the ice it absorbs the odors. The vapors and the odors are carried off in the water through the drain pipe. For the same reason all foods which are absorbent of odors should be placed on the bottom, where the air is purest.

Do not make the mistake of practicing false economy in the use of ice. A refrigerator cannot be kept at the nec-Add two-thirds to one cup

frigerator.
EMMA PADDOCK TELFORD.

## To Separate Postage Stamps.

N damp weather, or by careless plac-ing, postage stamps sometimes refrigerator cannot be kept at the necessarily low temperature without ice
expenditure. Keep the ice chamber
well filled. The consumption of ice is
thus reduced and a more rapid circulation is maintained. Do not cover ice

ing, postage stamps sometimes
stick together. When this happens
place them on a newspaper in a hot
oven for a few moments. As soon as
the stamps get hot the glue dries and
ton is maintained. Do not cover ice
by pressing between the fingers it is tion is maintained. Do not cover ice by pressing between the fingers it is readily broken, and the stamps may should have double walls with several damage.

reach easily into the barrel of the pen. Evening wraps of somber-hued vel-When touched with one of these blot-ter points, the bubbles disappear and others do not form.